



Welcome to a New Era of Natural Ingredients.

In a market where quality is often claimed but rarely mastered, we have made a radical choice: uncompromising excellence.

Our product portfolio is not simply a selection of oils and raw materials. It is the result of a clear vision — transforming natural resources into high-value solutions capable of meeting the most demanding requirements of the cosmetics, food, and nutraceutical industries.

Every product you will discover here embodies three core commitments:

purity, traceability, and performance.

From premium argan oil to specialized vegetable oils, as well as our valorized by-products, we control the entire chain — from source to delivery. This integration allows us not only to ensure consistent quality, but also to deliver a level of flexibility and competitiveness that is rare in the international market.

But beyond the product, we offer a promise: to be a reliable partner, capable of securing your supply, supporting your growth, and adapting to your specific requirements.

Today, our customers — global leaders and innovative brands — trust us for one simple reason: we do not sell volumes; we create value.

If you are looking for more than a supplier — a true strategic partner — you are in the right place.





Argan Oil — *Argania spinosa*

Bulk raw material for industrial formulations · Food & cosmetic grades · USDA Organic ·

FOOD GRADE

COSMETIC GRADE

USDA ORGANIC

COLD PRESSED

History & Origin

Endemic argan tree from Morocco, originating in the UNESCO-listed Arganeraie. Dating back millions of years. Traditional cooperative harvest, cold extraction.

Technical Profile

Composition

- Oleic acid: 43–49%
- Linoleic acid: 29–36%
- Palmitic acid: 11–15%
- Stearic acid: 4–7%
- Tocopherols: 620–900 mg/kg

Quality

- Free acidity: $\leq 0.8\%$ / $\leq 0.5\%$
- Peroxide value: ≤ 5 meq O₂/kg
- Refractive index: 1.463–1.472
- Unsaponifiabiles: 0.8–1.2%
- Standardized color and odor

Sourcing & Logistics

- Origin: Anti-Atlas, Morocco
- Afoulki Cooperative
- Harvest: July–September
- MOQ: 25 kg
- Packing: 25 kg, 200 L, IBC 950 kg.



Prickly Pear Oil — *Opuntia ficus-indica*

Ultra-premium cosmetic ingredient in bulk for industrial buyers

ULTRA PREMIUM

COSMETIC GRADE

COLD PRESSED

ANTI-AGING

History & Origin

Native to the Americas, prickly pear cactus has been established in Morocco since the 16th century. The country, especially Souss-Massa and the High Atlas, is a key sourcing base.

Rare oil: ~150 kg of fruit for 1 liter.

Natural premium positioning for high-end cosmetics.

Technical Profile

Fatty Acid Composition

- Linoleic acid (Ω -6): 60–68%
- Oleic acid (Ω -9): 15–20%
- Palmitic acid: 10–14%
- Stearic acid: 3–5%
- Vitamin E: 100–150 mg/100g

Quality Parameters

- Free acidity: $\leq 1.0\%$
- Peroxide value: ≤ 5 meq O_2 /kg
- Refractive index: 1.468–1.476
- Unsaponifiables: 1.0–1.8%
- Yield: ~1 L / 150 kg fruit

Sourcing & Logistics

- Origin: Souss-Massa & High Atlas, Morocco
- Harvest: August–October
- Extraction: cold pressing
- MOQ: from 5 kg
- Packaging: 25 kg, 200 kg.



Picholine Olive Oil — *Olea europaea*

Bulk raw material · Moroccan variety · B2B supply

BULK SUPPLY

COLD PRESSED

POLYPHENOL RICH

History & Origin

Present in Morocco since antiquity, the Moroccan Picholine is the dominant variety. Adapted to arid regions, it is sought after for its stability and high polyphenol content.

Technical Profile

Composition

- Oleic acid: 65–75%
- Linoleic acid: 8–14%
- Palmitic acid: 10–14%
- Stearic acid: 2–4%
- Polyphenols: 350–600 mg/kg

Quality

- Free acidity: $\leq 0.3\%$ / $\leq 0.8\%$
- Peroxide value: ≤ 12 meq O₂/kg
- K232: ≤ 2.50
- K270: ≤ 0.22
- Color: Green to golden yellow

Sourcing & Logistics

- Origin: Fes-Meknes, Marrakech-Safi, Souss-Massa
- Harvest: November–January
- Extraction: Cold pressed, $\leq 27^{\circ}\text{C}$
- MOQ: 200 kg
- Packaging: Drums, IBCs, flexi-tanks



Avocado Oil — *Persea americana*

Food-grade and refined raw material · Gharb, Morocco · Smoke point 250°C

BULK SUPPLY

VIRGIN & REFINED

HIGH SMOKE POINT

INDUSTRIAL USE

History & Origin

Native to Central America, the avocado tree has been cultivated for more than 5,000 years B.C. In Morocco, the Gharb is particularly well suited to the Hass variety. The oil, extracted from the pulp, offers a high monounsaturated fat content and good stability.

Technical Profile

Fatty Acid Composition

- Oleic acid (Ω -9): 55–74%
- Palmitic acid: 12–20%
- Linoleic acid (Ω -6): 8–15%
- Palmitoleic acid: 3–8%
- Stearic acid: 0.5–2%

Quality Parameters

- Free acidity: $\leq 0.5\%$ / $\leq 0.1\%$
- Peroxide value: ≤ 10 meq O_2 /kg
- Smoke point: 250°C / 270°C
- Color: emerald green / pale yellow
- Grades: Virgin · Refined (RBD)

Sourcing & Logistics

- Origin: Souss-Massa, Morocco
- Harvest: November–March
- Extraction: cold-pressed pulp / RBD
- MOQ: from 200 kg
- Packaging: 25 kg, 200 L, 1,000 L IBC



Sweet Almond Oil – *Prunus dulcis*

Cosmetic and food raw material · Bulk · Mediterranean / North Africa

COSMETIC GRADE

FOOD GRADE

COLD PRESSED

History & Origin

Vegetable oil derived from *Prunus dulcis*, suited for B2B procurement. Structured sourcing from Morocco, Spain, and Tunisia. A reliable base for cosmetic, food, and nutraceutical applications.

Technical Profile

Composition

- Oleic acid (Ω -9): 62–72%
- Linoleic acid (Ω -6): 18–25%
- Palmitic acid: 6–9%
- Stearic acid: 1–3%
- Vitamin E: 25–30 mg/100g

Quality

- Free acidity: $\leq 0.5\%$ / $\leq 1.0\%$
- Peroxide value: ≤ 5 meq O_2 /kg
- Refractive index: 1.460–1.469
- Unsaponifiables: 0.5–1.1%
- Color: pale yellow to light golden

Sourcing & Logistics

- Origin: Mediterranean / North Africa
- Harvest: August–September
- Extraction: Cold pressing
- MOQ: 25 kg
- Packaging: 25 kg, 200 L, 1,000 L IBC



Bitter Almond Oil — *Prunus amygdalus amara*

Bulk cosmetic and aromatic raw material · Perfumery grade · Origin: Morocco

INCI / COSMETIC INGREDIENT

AROMA CARRIER

COLD PRESSED

PERFUMERY GRADE

History & Origin

Mediterranean bitter almond for perfumery and cosmetics. Origin: Morocco; High Atlas and Rif, with B2B traceability. Cold-pressed, with a sought-after benzaldehyde profile.

Technical Profile

Composition

- Oleic acid (Ω -9): 60–68%
- Linoleic acid (Ω -6): 20–28%
- Palmitic acid: 6–9%
- Stearic acid: 1–3%
- Benzaldehyde: Traces

Quality

- Free acidity: $\leq 0.8\%$
- Peroxide: ≤ 5 meq O_2 /kg
- Refractive index: 1.460–1.469
- Color: Pale yellow to golden
- Odor: Intense bitter almond

Sourcing & Logistics

- Origin: High Atlas & Rif, Morocco
- Harvest: August–September
- MOQ: 10 kg
- Packaging: 25 kg, 200 L, IBC 950 kg



Macadamia Oil – *Macadamia integrifolia*

Bulk raw material for cosmetics, food, and nutraceuticals · International origin · Skin-identical lipid profile

COSMETIC GRADE

FOOD GRADE

COLD PRESSED

History & Origin

Native to Australia, macadamia is sourced from South Africa, Kenya, Australia, and Hawaii.

The oil is rich in palmitoleic acid (Ω -7), close to human sebum, and sought after for premium formulations.

Available in bulk for B2B buyers, with traceability and technical documentation available upon request.

Technical Profile

Fatty acid composition

- Oleic acid (Ω -9): 55–65%
- Palmitoleic acid (Ω -7): 16–22%
- Palmitic acid: 7–10%
- Stearic acid: 2–5%
- Linoleic acid (Ω -6): 1–3%

Quality parameters

- Free acidity: $\leq 0.5\%$ / $\leq 1.0\%$
- Peroxide value: ≤ 5 meq O_2 /kg
- Refractive index: 1,460–1,468
- Unsaponifiable matter: 0.5–1.0%
- Color: Pale yellow to light gold

Sourcing & Logistics

- Origin: South Africa / Kenya / Australia
- Harvest: April–July
- Extraction: Cold pressing
- MOQ: From 25 kg
- Packaging: 25 kg, 200 L, IBC 1 000 L



Hazelnut Oil — *Corylus avellana*

Bulk food and cosmetic ingredient · Mediterranean origin · High oleic content

FOOD GRADE

COSMETIC GRADE

COLD PRESSED

HIGH OLEIC

History & Origin

Plant-based raw material for food, cosmetics, and nutraceutical applications. Established supply chains in Europe and Asia Minor, with major production in Turkey (~70% of global volume). Premium bulk oil, stable and traceable.

Technical Profile

Composition

- Oleic acid (Ω -9): 70–80%
- Linoleic acid (Ω -6): 10–15%
- Palmitic acid: 4–7%
- Stearic acid: 1–3%
- Vitamin E: 26–47 mg/100g

Quality Parameters

- Free acidity: $\leq 0.5\%$ / $\leq 0.3\%$
- Peroxide value: ≤ 5 meq O_2 /kg
- Refractive index: 1.465–1.472
- Unsaponifiable matter: 0.3–0.8%
- Smoke point: $\sim 220^\circ C$

Sourcing & Logistics

- Origin: Turkey, Italy, Spain
- Harvest: September–October
- Extraction: Cold pressing
- MOQ: 25 kg
- Packing: 5 kg, 25 kg, 200 kg, 950 kg.



Walnut Oil — *Juglans regia*

Food grade · Rich in omega-3 · B2B raw material

FOOD GRADE

OMEGA-3 RICH

COLD PRESSED

NUTRACEUTICAL

History & Origin

Native to the Balkans, the Himalayas, and Western China, the walnut tree has been cultivated since antiquity. In France, walnut oil is traditional in Périgord and Dauphiné.

Premium oil with high organoleptic value, rich in ALA (Ω -3) and a strong fresh walnut flavor.

Technical Profile

Fatty Acids

- Linoleic (Ω -6): 52–60%
- ALA Omega-3: 10–14%
- Oleic (Ω -9): 14–21%
- Palmitic: 6–8%
- Stearic: 1–3%

Quality

- Free acidity: $\leq 0.5\%$
- Peroxide value: ≤ 5 meq O_2 /kg
- Refractive index (20°C): 1.470–1.477
- Unsaponifiables: 0.5–1.5%
- Color: golden amber to light brown

Sourcing & Logistics

- Origin: France, China, USA, Chile
- Harvest: September–November
- Extraction: Cold pressing
- MOQ: 25 kg
- Packaging: 5 kg, 25 kg, 200 L, IBC, flexi-tanks



Peanut Oil — *Arachis hypogaea*

Bulk food ingredient · West Africa · Refined, expeller, or roasted · Smoke point up to 230°C

FOOD GRADE

REFINED & ROASTED

HIGH SMOKE POINT

WEST AFRICA

History & Origin

Native to South America, peanuts have been cultivated for 7,600 years. Introduced to Africa in the 16th century, they became a major crop across the Sahel. West Africa is a strategic sourcing region.

Technical Profile

Fatty acid composition

- Oleic acid (Ω -9): 40–50%
- Linoleic acid (Ω -6): 28–36%
- Palmitic acid: 8–12%
- Stearic acid: 2–5%
- Arachidic acid: 1–2%

Quality parameters

- Free acidity: $\leq 0.1\%$ / $\leq 0.5\%$
- Peroxide value: ≤ 5 meq O₂/kg
- Smoke point: 230°C / 160°C
- Color: pale yellow / amber
- Grades: RBD · Expeller · Roasted

Sourcing & Logistics

- Origin: West Africa
- Harvest: October–December
- MOQ: 200 kg
- Packing: 25 kg, 200 L, IBC, flexi-tanks



Pumpkin Seed Oil — Cucurbita pepo

Food grade & nutraceutical · Styrian premium · Rich in phytosterols

FOOD GRADE

NUTRACEUTICAL

COLD PRESSED

STYRIAN PREMIUM

History & Origin

Native to Central America and Mexico, squash has been cultivated for more than 10,000 years. In Styria, the styriaca variety has produced a premium hull-less seed oil. Emerald-green, almost black oil, protected by a European PDO since 1996.

Technical Profile

Fatty acid composition

- Linoleic (Ω -6): 45–57%
- Oleic (Ω -9): 25–35%
- Palmitic: 10–14%
- Stearic: 5–8%
- Phytosterols: 200–400 mg/100g

Quality parameters

- Free acidity: $\leq 2.0\%$
- Peroxide value: ≤ 10 meq O_2 /kg
- Color: emerald green to black
- Aroma: roasted hazelnut, earthy
- Grades: Standard · Styrian Premium

Sourcing & Logistics

- Origin: Austria-Styria / Central Asia
- Harvest: September–October
- Extraction: cold pressing / roasting + pressing
- MOQ: 25 kg
- Packaging: 5 kg, 25 kg, 200 L drums, IBCs, flexitanks



Sesame Oil — *Sesamum indicum*

Bulk food ingredient · Raw & toasted · Industrial raw material

FOOD GRADE

RAW & TOASTED

COLD PRESSED

HALAL CERTIFIED

History & Origin

Ancient crop: 5,500 B.C. in India and Pakistan. Mentioned in Sumerian and Egyptian texts.

A symbol of abundance, sesame remains a key oil in Asia, stabilized by sesamol and sesamin.

Technical Profile

Fatty acid composition

- Linoleic acid (Ω -6): 41-47%
- Oleic acid (Ω -9): 35-42%
- Palmitic acid: 8-11%
- Stearic acid: 4-6%
- Sesamol + Sesamin: 0.5-1.0%

Quality parameters

- Free acidity: $\leq 0.5\%$ / $\leq 1.0\%$
- Peroxide value: ≤ 5 meq O_2 /kg
- Baudouin test: Positive
- Color: Pale yellow / Dark amber
- Grades: Raw · Toasted

Sourcing & Logistics

- Origin: Ethiopia, India, Mexico, Sudan, Morocco
- Harvest: October-December
- MOQ: Starting from 200 L
- Packing: 25 kg, 200 L, 1,000 L IBC



Black Seed Oil — *Nigella sativa*

Nutraceutical and pharmaceutical ingredient · Halal Certified · Thymoquinone $\geq 0.9\%$

NUTRACEUTICAL

HALAL CERTIFIED

FOOD & PHARMA GRADE

THYMOQUINONE RICH

History & Origin

Nigella sativa (Habbatus Sauda) is a historic black seed used in natural health and nutraceutical applications. Found in Tutankhamun's tomb, it is valued for its thymoquinone content. Origins: Morocco, Ethiopia, Egypt, India, Turkey.

Technical Profile

Fatty acid composition

- Linoleic acid: 50–60%
- Oleic acid: 20–25%
- Palmitic acid: 12–15%
- Stearic acid: 2–3%
- Thymoquinone: $\geq 0.9\%$

Quality parameters

- Free acidity: $\leq 1.0\%$ / $\leq 0.5\%$
- Peroxide value: ≤ 5 meq O₂/kg
- Color: Dark amber to brown
- Aroma: Spicy, peppery
- Grades: Food grade · GMP pharmaceutical

Sourcing & Logistics

- Origin: Morocco
- Harvest: November–January
- Extraction: Cold pressed
- MOQ: 200 Kg
- Packing: 25 kg, 200 L, 1,000 L IBC



Flaxseed Oil — *Linum usitatissimum*

Bulk raw material · High ALA Omega-3 · B2B

BULK SUPPLY

FOOD & INDUSTRIAL

COLD PRESSED

ALA 50-57%

History & Origin

Flax (*Linum usitatissimum*) is a botanical raw material used in food, nutraceutical, and industrial applications. Its oil is the most concentrated plant-based source of ALA (50–57%). Reliable B2B sourcing for formulators and traders.

Technical Profile

Fatty acid composition

- ALA Omega-3: 50–57%
- Linoleic acid: 14–18%
- Oleic acid: 18–22%
- Palmitic acid: 5–7%
- Stearic acid: 3–5%

Quality parameters

- Free acidity: $\leq 0,5\%$ / $\leq 2,0\%$
- Peroxide value: ≤ 5 meq O₂/kg
- Iodine value: 170–204
- Color: golden yellow to amber
- Cold chain: 4°C under nitrogen

Sourcing & Logistics

- Origin: Canada, Kazakhstan, Russia, Argentina
- Harvest: July–August
- Extraction: cold pressing / expeller
- MOQ: 200 kg
- Packaging: 25 kg, 200 L, IBC 1,000 L



High-Oleic Sunflower Oil — *Helianthus annuus*

Bulk food ingredient · RBD & expeller · B2B supply for North Africa & Europe

FOOD GRADE

RBD & EXPELLER

LINOLEIC 55-70%

CLEAN LABEL

History & Origin

Originally a North American oilseed, sunflower has become a major crop in Europe and the Mediterranean. Production is dominated by the Black Sea region, with North Africa serving as a secondary source depending on the season. A benchmark oil for food, cosmetic, and industrial applications.

Technical Profile

Composition

- Linoleic (Ω -6): 55–70%
- Oleic (Ω -9): 14–25%
- Palmitic: 5–8%
- Stearic: 3–6%
- Vitamin E: 49–62 mg/100g

Quality

- Free acidity: $\leq 0.1\%$ RBD
- Free acidity: $\leq 0.5\%$ expeller
- Peroxide value: ≤ 5 meq O_2 /kg
- Smoke point: 210°C RBD
- Smoke point: 160°C expeller

Sourcing & Logistics

- Origin: North Africa & Europe
- Harvest: August–October
- Extraction: RBD / expeller
- MOQ: 950 Kg
- Packaging: 25 kg, 200 L, IBC 1,000 L



High Oleic Sunflower Oil

Helianthus annuus HO

Oleic \geq 80% · High oxidative stability · B2B ingredient for food, cosmetics, and industrial applications

\geq 80% OLEIC

PREMIUM STABLE

RBD & EXPELLER

FOOD MANUFACTURING

History & Origin

Varietal selection launched in the 1970s by Vasily Pustovoit. Non-GMO sunflower, rich in oleic (\geq 80%). A stable, neutral, and competitive alternative for industrial users.

Technical Profile

Fatty Acid Composition

- Oleic acid (Ω -9): \geq 80%
- Linoleic acid (Ω -6): 5–10%
- Palmitic acid: 3–5%
- Stearic acid: 3–6%
- Vitamin E: 55–70 mg/100g

Quality parameters

- Free acidity: \leq 0.1% / \leq 0.3%
- Peroxide value: \leq 5 meq O₂/kg
- Smoke point: 232°C
- OSI: \geq 40 h
- Grades: RBD · Expeller pressed

Sourcing & Logistics

- Origin: Morocco, Tunisia, Ukraine, France, Spain
- Harvest: August–October
- Extraction: RBD · Expeller pressing
- MOQ: 950 kg
- Packaging: 200 kg, IBC, flexi-tanks



Sweet Apricot Kernel Oil — *Prunus armeniaca*

Food- and cosmetic-grade · Mediterranean / Central Asia

FOOD GRADE

COSMETIC GRADE

COLD PRESSED

LIGHT & FAST-ABSORBING

History & Origin

Native to China and Central Asia, the apricot tree has been cultivated for more than 4,000 years. The oil is obtained from the kernels inside the pits, valorizing a by-product. Its profile is close to sweet almond oil, but fruitier and very lightweight.

Technical Profile

Fatty acid composition

- Oleic acid (Ω -9): 60–75%
- Linoleic acid (Ω -6): 20–30%
- Palmitic acid: 4–7%
- Stearic acid: 1–3%
- Vitamin E: 4–6 mg/100g

Quality parameters

- Free acidity: $\leq 0.5\%$ / $\leq 1.0\%$
- Peroxide value: ≤ 5 meq O_2 /kg
- Refractive index: 1.460–1.470
- Unsaponifiables: 0.5–1.0%
- Color: Pale yellow to light gold

Sourcing & Logistics

- Origin: Morocco, Turkey, Iran
- Harvest: June–August
- Extraction: Cold pressing
- MOQ: Starting at 25 kg
- Packaging: 5 kg, 25 kg, 200 L



Bitter Apricot Kernel Oil

Cosmetic B2B raw material · Morocco / Mediterranean

COSMETIC ONLY

AROMA INDUSTRY

COLD PRESSED

BENZALDEHYDE CHARACTER

History & Origin

Prunus armeniaca var. *amara* yields an oil with a pronounced benzaldehyde profile. Origin: High Atlas, Middle Atlas, and the Mediterranean basin. Targeted for formulators seeking naturality, traceability, and differentiation.

Technical Profile

Fatty acid composition

- Oleic acid (Ω -9): 60–70%
- Linoleic acid (Ω -6): 22–30%
- Palmitic acid: 4–7%
- Stearic acid: 1–3%
- Benzaldehyde: natural trace amounts

Quality parameters

- Free acidity: $\leq 0.8\%$
- Peroxide value: ≤ 5 meq O_2 /kg
- Refractive index (20°C): 1.460–1.470
- Color: pale yellow to golden
- Aroma: bitter almond, cherry, marzipan

Sourcing & Logistics

- Origin: High Atlas & Middle Atlas, Morocco
- Harvest: June–August
- Extraction: cold-pressed
- MOQ: 10 kg
- Packaging: 25 kg, 200 L, 1,000 L IBC

**Secure your supply
now.**